

Cooking Equipment

BakeMax America Gas Ranges

The BakeMax BAS Range Series are constructed with 430 corrosion resistant stainless steel, including interior burner box which provides extra durability and easy to clean. All supporting brackets inside burner box are made of 304 stainless steel which is resistant to oxidation and corrosion. The cast iron star pattern top burners have no gaskets to leak. Each burner provides up to 30,000 BTU's. Their ovens are fully enameled with porcelain interior and the oven door lifts off easily for cleaning and maintenance. Each unit is NG and is supplied with LP conversion kit.



BAS240
24" – 4 Burner Range



BAS360
36" – 6 Burner Range



BAS36-24-2
60" – 6 Burner Range w/ 24" Manual Griddle



Model	Width	Depth	Height	Burners	BTU NG	BTU LP	Orifice #	
							NG	LP
BAS240	24"	30.5"	58.75"	4	150,000	150,000	33	51
BAS360	36"	30.5"	58.75"	6	210,000	210,000	33	51
BAS600	60"	30.5"	58.75"	10	360,000	360,000	33	51
BAS36-24-2	60"	30.5"	58.75"	6 w/ 24" Griddle	282,000	282,000	33	51

***Warning:** The minimum supply pressure on this appliance must be set at 4 water column inches for natural gas and 10 water column for propane gas. Each unit has a 3/4" gas connect at the rear of the appliance.

Shipping Information

Model	Net Weight lbs/kg	Crated Weight lbs/kg	Crate Dimensions (D x W x H)
BAS240	271lbs/152kg	375lbs/170kg	41"X27"X40"
BAS360	320lbs/178kg	476lbs/216kg	42"X41"X42"
BAS600 (New)	708lbs/321kg	841lbs/382kg	64"X42"X44"
BAS36-24-2	708lbs/321kg	841lbs/382kg	64"X42"X44"

Due to continuous product improvement, specifications are subject to change without notice.
Visit www.BakeMax.com for up to date product information.